

Ten Sisters

Gold – San Francisco International Wine Competition

2023 Single-Vineyard Sauvignon Blanc

Aroma: Classic sauvignon blanc aromas with appetizing tropical fruit and minerality. A delightfully fragrant and complex bouquet.

Palate: Bright, juicy, and elegant with refined acidity and ripe flavors. Good concentration and length on the palate, excellent structure, and a well-balanced finish.

Winemaker's Comments:

Our vineyard location in the Lower Wairau allowed for later ripening. The region experienced ideal weather throughout harvest season, allowing to perfectly time the harvest in beautiful condition. Our single-vineyard sourcing gives Ten Sisters a rare purity of flavors. Our grapes were quickly processed to retain the freshness and flavor for which Marlborough Sauvignon Blanc is renowned. The wine was fermented in stainless steel tanks and left on the lees for three months prior to bottling. The additional lees contact creates complexity, weight on the palate, and aging potential, and brings out fruit flavors.

Varietal	100% Sauvignon Blanc
Appellation	100% Marlborough
Harvest date	April 2, 2023
Brix at harvest	21.3
PH	3.41
Total acidity	7.6 g/L
Alcohol	12.7 %
Residual Sugar	4.1 g/L
Total production	3,500 cases

Pairing Suggestions Excellent on its own or with seafood, chicken, pork, salads, and Asian food.

